

ITEM: Fig Bar

(FBF)

MONOGRAPH NO.: KC3

APPROXIMATE CALORIC VALUE: 214 to 256 Kilocalories.

CHARACTERISTICS OF ITEM:

APPEARANCE: Tan/golden cookie crust with dark, semi-moist filling.

ODOR: Sweet, slightly fermented fig.

FLAVOR: Mildly sweet, cooked fig; baked pastry.

TEXTURE: Soft, chewy crust; semi-moist filling with crunchy seeds..

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Increased darkening of crust (uneven) and filling.

ODOR: Increased fermentation, scorched filling.

FLAVOR: Stale, slightly scorched fermented fig.

TEXTURE: Slightly drier crust with increased filling firmness.

UNIQUE EXAMINATION/TEST PROCEDURES: This product is vacuum packed. Inspect for 'inadequate vacuum' by firmly grasping the edges of the package and attempt to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. Gently attempt to move product within the pouch by pressing on the product's edge. If the vacuum is inadequate to preserve and protect the product, the product will move easily within the pouch. If mold is observed, check the package closely for tears, cuts or holes. If any are noted, score the package defect and note the mold in the narrative.

SPECIAL NOTES: Serviceability is considered significantly affected when more than 25% of the product is crushed or reduced to powder. If more than one fruit bar per package, then slight sticking together of the bars may occur.